

tapas (starters)

las croquetas

CROQUETAS DE GAMBAS

crispy spanish croquetas, shrimp, aioli, lemongrass (G-L-E-S) - 16

CROQUETAS DE CHORIZO Y HUEVO

crispy spanish croquetas, chorizo, eggs, aioli (G-L-E) - 16

DEGUSTACION DE CROQUETAS

crispy spanish croquetas, shrimp (3) and chorizo with eggs (3), aioli (G-L-E-S) - 16

PAN CON TOMATE

toasted bread, tomato pulp, garlic (G-V) - 6

SETAS LOCALES

gratitude garden farm king trumpet and oyster mushrooms, tamarind glaze (GF-V) - 18

CRUDO DE LOMITO

coffee rubbed beef wagyu carpaccio, coffee emulsion, ancestral seeds, queso fresco (GF-R-L-T) - 23

GUACAMOLE AHUMADO

avocado, tomato, radish, jalapeño charcoal oil, crispy cocoa bread (G-V) - 16

PATATAS BRAVAS

homemade potatoes, spicy tomato sauce (GF-V) - 9

YUCA FRIES

crispier than your ex's comeback, spicy aioli, tajin (GF-V) - 9

ESPARRAGOS

grilled asparagus, sea salt, garlic oil (GF-V) - 11

SOPA DEL DIA

soup of the day - 12

CALAMARES ON "FIRE"

roasted squid, chorizo, pineapple, chili, jalapeño, hibiscus, cilantro (GF-S) - 19

CALAMARES FRITOS

fried calamari, spicy aioli (G-S) - 17



GARBANZOS CON CHORIZO

spanish sausage, chickpea stew (GF) - 13

JAMON 100% IBERICO

acorn-fed iberic ham (GF) - 45

CHICHARRON CON TORTILLAS

crispy pork belly, avocado, pickled onion, spicy aioli, corn tortillas (GF) - 22

CHORIZO PARRILLERO

grilled chorizo, cilantro chimichurri (GF) - 9



PULPO AL CARBON

grilled octopus, romesco sauce, pear, marcona almonds (G) - 23

CEVICHE

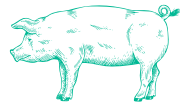
strawberry leche de tigre, corvina, chili, avocado, corn tortilla chips (R-GF) - 18

GAMBAS AL AJILLO CON JEREZ

sautéed shrimp with amontillado sherry, garlic, chili, toasted bread (G-S) - 17

ANCHOAS

salt-cured white anchovies, heirloom tomato salad, toasted bread (GF) - 15



arroces (rice)

PAELLA VALENCIANA (FOR TWO)

bomba rice, saffron, rabbit, chicken, vegetables (GF) - 29 per person

note: paella at arcano is made fresh and slowly, the traditional way.

to ensure the best experience, please pre-order it when booking your table.



ARROZ NEGRO CON CALAMARES Y GAMBAS

bomba rice, calamari, shrimp, squid ink, sofrito, aioli (GF-S) - 32

ARROZ MELOSO DE SETAS

bomba rice, gratitude garden king trumpet and oyster mushrooms (GF-V) - 33

ARROZ MARINERO

seafood rice, shrimp, fish, calamari, octopus, sofrito (GF-S) - 29

del mar (from the sea)

LUBINA

spanish seabass fillet, olive oil, garlic, lemon, patatas caseras (GF) - 32

PARGO CARIBEÑO

snapper fillet, zarandeado marinade, tropical rice, coconut, pineapple, mint (GF) - 32

CANELONES EN SALSA VIZCAÍNA

house made canelones filled with cod fish, vizcaina sauce (G-L) - 29

carnes (meats)

JARRETE DE CORDERO

fall-apart braised lamb shank, lamb jus, rutabaga & potato puree, onion, semillas (GF-T) - 52

ENTRAÑA

grass-fed skirt steak, cilantro chimichurri, turnip & potato puree, grilled mushroom (GF) - 35

PATO CON MOLE

seared duck breast, spiced mole, corn puree (GF-T-L) - 33

LOMO SALTADO

wok fried beef tenderloin, peppers, onions, tomatoes, soy glaze, yuca fries, aioli, white rice (GF) - 29

ARCANO BURGER

half-pound wagyu burger, hibiscus onions, cheese, romesco sauce, aioli, house-made blackberry bun, yuca fries (G-L) - 25

CHULETON

bone-in ribeye steak, roasted potatoes, asparagus, rosemary salt (GF) - 95

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.
Several menu items may contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy and gluten. Inform your server if you have a food allergy.

L (Lactose) - G (Gluten) - VG (Vegan) - R (Raw) - V (Vegetarian) - GF (Gluten Free) - T (Tree Nuts) - S (Shellfish) - E (Eggs)

ARCANO

SPANISH KITCHEN - LATIN SOUL

A VIBRANT CELEBRATION OF THE FLAVORS, STORIES,
AND SPIRIT THAT CONNECT SPAIN AND HISPANOAMÉRICA



Happy
Hour

MON-THUR

4 - 10 PM

FRI & SAT

4 - 7 PM

Great drinks, bold
flavors, and even
better company



Wine
Not?

TUESDAY

**ALL BOTTLES
OF WINES**



Midweek never
felt so good

NOCHES de
raices

A Fiesta of
Flavors, Culture
& Rhythm!

**EVERY
WEDNESDAY**

EAT.
DANCE.
CELEBRATE.